

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Time in 11:35; AM AM/PM Time out 11:45; AM AM/PM

09/28/2022 Establishment # 605030005 Embargoed 0 Inspection Date

Rucker Stewart Middle School Cafeteria

350 Hancock St

Gallatin

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 201

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	com	ected
					Compliance Status	cos	R	WT	ΙC		
	IN	OUT	NA	NO	Supervision				П	Т	IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0
	IN	OUT	NA	NO	Employee Health				Ιŀ	17	ŏ
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$	7 1115		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	न
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		l [		25
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	*		
6	滋	0		0	Hands clean and properly washed	0	0		H	22	0
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	23	0
	IN	OUT	NA	NO	Approved Source				l Ľ	23	~
9	黨	0			Food obtained from approved source	0	0		П	П	IN
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24  O		ч
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN
	IN	OUT	NA	NO	Protection from Contamination				25	0	
13	Ŕ	0	0		Food separated and protected	0	0	4	l [	26	<b>X</b>
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### strol the introduction of pathoge ens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing reg ten (10) days of the date of th

( don Signature of Person In Charge

Date Signature of Environmental Health Specialist

Yw A

09/28/2022 Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6152061100 Please call ( to sign-up for a class.

09/28/2022

RDA 629

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Rucker Stewart		eria		
Establishment Number #: [605030005				
NSPA Survey – To be completed if  Age-restricted venue does not affirmatively rest		de allika e et allika e e ta		
twenty-one (21) years of age or older.	that access to its buildings or	facilities at all times to	persons wno are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are n	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info			1	
Machine Name	Sanitizer Type	PPM	Temperature ( Fat	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
-				
			<u> </u>	
Food Temperature				
Description		State of Food	Temperature ( Fah	renhelt)
1		T. Control of the Con		

Observed \	Violations
Total #	
Repeated #	0
53:	
""See page at	the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



stablishment Name: Rucker Stewart Middle School Cafeteria	
stablishment Number: 605030005	
Comments/Other Observations	
; : Dish machine is still not fived. Wares are being conitized in 2 composink until me	shine can be fived
: Dish machine is still not fixed. Wares are being sanitized in 3 comp sink until ma	chine can be fixed.
:	
•	
"See page at the end of this document for any violations that could not be displayed in thi	s space.

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Rucker Stewart Middle School Cafeteria			
Establishment Number: 605030005			
Comments/Other Observations (cont'd)			
A -L-Mat 1 O			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Name: Rucker Stewart Middle School Cafeteria							
Establishment Number #. 605030005							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information